



Southern Rhône

BRUNOLAFON
wine selection



Southern Rhône, Domaine des Marvilhas, Le Passage, AOC Côtes du Rhône Villages Laudun, Rouge

AOC Côtes du Rhône Villages Laudun, Vallée du Rhône, France

The Domaine des Marvilhas faces the Châteauneuf-du-Pape valley and was created in 1967 by a vigneron, coming from the Oran region in Algeria. His elders taught him to work the vines with their future in mind, and he opted wisely to not use any kind of herbicides: that led to the organic conversion in 1992, and the biodynamic certification in 2004. Since 2014, the estate is conducted by Jean-Frederic and Morgane Bistagne, following the biodynamic principles.

PRESENTATION

For them, biodynamic viticulture is an essential support tool.

It brings balance to the vine between the earth, the plant and its environment, and preserves the living organisms that benefit it. Organic treatments with plants and minerals contribute to natural defenses and deep, healthy roots to draw on the energy needed for harmonious development.

LOCATION

The Marvilhas estate covers 24 hectares, 18 of which are planted with vines, with the remainder divided between garrigue and woodland. Parcels can be found in the Gard and Vaucluse regions, in the communes of Saint-Laurent des Arbres, Saint-Victor la Coste, Orange and Châteauneuf-du-Pape, a true diversity of terroirs and appellations.

TERROIR

Pebbles on clay-limestone soil.

IN THE VINEYARD

30 years-old vines, planted with high density (4000 vines/ha), 25-30 hl/ha yield.

WINEMAKING

Vinification separated by grape varieties: Destemmed, fermentation with wild yeasts, 2 weeks maceration in concrete tanks with soft pumping-overs.

AGEING

Aged for 12 months in concrete tanks.

VARIETALS

Cinsault, Grenache noir

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

A vinification without artifice gives this Grenache-Cinsault blend an atypical aromatic profile, elegant, with silky tannins on a background of sweet spices.

1/2



BIODYVIN



Bruno Lafon Selection

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7Y19LE

FOOD PAIRINGS

Meat in sauce, red meat, cheese, game, pigeon in sauce.



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